



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Gevrey-Chambertin 1er Cru Corbeaux 2020, Domaine Sérafín,

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<b>Price</b>	£120.00
<b>Code</b>	GEVR980

This 1er Cru is situated just outside the village of Gevrey adjacent to the Grand Cru of Mazis-Chambertin. Within the Corbeaux vineyards there is a small walled vineyard (a Clos) which is owned exclusively by the Sérafín family. Planted on deep clay and rocky soils, the vines are 50 years old, or as Frédérique says, "...they are now at the end of their adolescence!"

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### Tasting Notes:

This is a deeply coloured, intensely rich and structured Pinot Noir, offering a distinctly chocolatey character that is instantly appealing, balanced by a lovely warm earth quality. The palate continues, with a sensual mouthfeel supported by sweet and spicy oak, fresh acidity and an opulent and decadent finish.

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Specification	
<b>Vinification</b>	Vinified and aged for 18 months in 100% new oak
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026 through to 2044
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Nuits
<b>Sub Area</b>	Gevrey-Chambertin
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Genres</b>	Fine Wine, Practising Organic
<b>Vintage</b>	2020
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Sérafin
<b>Producer Overview</b>	<p>This domaine produces some of the finest, traditional wines of the Gevrey Appellation. Frédérique Goulley, the niece of Christian Sérafin, who has been working alongside her uncle for over ten years now, is now very much the winemaking driving force at the domaine, while Christian slows down. Although the baton has been handed over, the wine making philosophy hasn't changed. These wines are hand crafted, with old vines and low yields central to the winemaking here. A cool ten day maceration helps create a stunning richness and concentration with the diligent use of new oak and the non-filtration of the wines being key to the Sérafin style. They continue to destem around 70% of the bunches. The grapes are fermented at a relatively high temperature and enjoy up to 100% new oak ageing.</p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with roast beef with fennel and herb crust.